

# BRIDGES

WEDNESDAY, OCTOBER 7, 2015

## FOOD:

Roasted mushroom tart has always been a hit with friends **P. 4**

## FASHION:

Couple's fashion sense hasn't changed much since childhood **P. 21**

## WINE:

The search for the perfect vignier is finally over **P. 23**

A STARPHOENIX COMMUNITY NEWSPAPER



## MAKING HISTORY

**BILL WAISER CHARTS  
THE EVENTS THAT  
FORM OUR PROVINCE  
P. 6**

# READ MY BOOK

**LOCAL AUTHORS:** Writers tell us what makes their book worth reading

#SHIRLEYHARRIS

## Catherine of Cannington Manor a pioneer story

I have always loved stories of the early pioneers of the Western Canada, but I have wondered, how an earth-dweller woman have the constitution to leave their homes in civilized countries and seek out and find a degree of happiness in a wild, although beautiful land, with so few of the amenities they were accustomed to in their homeland?

I decided to take the information I had acquired about our grandmothers, together with what I had read about some of those married lone women, and put them all together in one cohesive yet interesting Catherine.

Catherine of Cannington Manor is the story of many women like her in the early 1900s in Canada.

A lonely tragedy in England leaves her broken-hearted. When offered an opportu-



Shirley Harris

ity to leave England and go to Western Canada, she reluctantly agrees to the venture.

She, like many women on the Prairies, creates a charitable foundation on which to build good citizenship with fairness to all. Catherine's life fills with joy as she marries, has children and also has a meaningful career. She and her husband, an architect, sometimes question whether life for them may be better in an eastern city, trips back to England and to Europe are educational, but the love they develop for the Prairies keeps them, even more, up greeting their home.

Cannington Manor is still a vibrant community in southern Saskatchewan. The farms are prosperous, school buses take children to larger centres for education, sports and cultural activities.

The All Saints Church has been restored and services are held there in the summer months.

Cannington Manor Provincial Historic Park, located north of Moose, recreates the exciting period of history when the British citizens had a dream of establishing a commercial centre based around agriculture.

Purchase the book from me — contact me at [shirleyharris@shaw.ca](mailto:shirleyharris@shaw.ca) — or from some discounters or leading bookstores and Saskatchewan libraries.



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# INDEX

## # ON THE COVER P. 5



Jeff Winters, a lifelong Torontonian, says he's telling stories from Saskatchewan's past. **COVER PHOTO BY LIAM RICHARDS**

## # TABLE OF CONTENTS

### READ MY BOOK — 2

Shirley Harris, Catherine MacKay tells the story of a cancer warrior

### FOOD — 4

Earthly machines play well with sweet jam, creamy zori cheese and chippy pastry in a Roasted Mushroom Tart

### COVER — 5

Bel Wanser, who wrote the book on Saskatchewan's history, tries to revive the province's past accessible to as many people as possible

### ON THE SCENE — 10

The Saskatchewan Native Theatre Company is named in honour of one of its founders at the Gordon Taborian Gate at Dakota Dunes

### CROSSWORD AND SUDOKU — 13

### ELLIE — 19

### EVENTS — 14

#### GARDENING — 18

Despite their diminutive size, 'mama bulb' stand out in the early spring garden when left to their own devices

#### OUTSIDE THE LINES — 20

Each week Stephanie McKay creates a timely illustration meant to please children of all ages

#### FASHION — 28

Austin Davis has been taking style risks since he was a theatre kid in high school, and Melanie McCalliff's signature style dates back to kindergarten

#### RECIPE — 32

#### WINE — 39

Wine columnist James Romanow hasn't had a resmer this good since about 1989, and maybe not ever

## # FASHION P. 21



Austin Davis and Melanie McCalliff aren't afraid to make a splash with their choice of fashion, and neither is their life. **PHOTO BY LIAM RICHARDS**

## BRIDGES COVER PHOTO BY LIAM RICHARDS

Bridges is published by The StarPhoenix — a division of Postmedia Network Inc. — at 204 Fifth Avenue North, Saskatoon, Sask. S4N 3P1

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# FOOD

## # ROASTED MUSHROOM TART

### Appetizer a hit all around

With the cooler temperatures descending upon us as quickly as the falling leaves, thoughts go to fall season and staying cozy inside with loved ones. Food, of course, plays a starring role. What better way to ride out the cold months ahead than with good friends and great food? My kitchen is the sum of a million uses, but I still love to entertain. The trick is to make as much food ahead as possible and if I can't get to washing the dishes, they get hidden in the back of the freezer. That's a little life hack if you don't have a dishwasher. And just a bit embarrassing if you have messy friends.

An easy entertaining hack is using pre-made frozen pasty. It's one of my kitchen essentials — great for movie nights and easy appetizers, like this roasted mushroom tart. It's always in my freezer just like mushrooms are always in my grocery basket. I adore mushrooms for their nutrition and their versatility. They are the only vegetable that naturally contains vitamin D, so I try to eat them often in winter when, I'm, you know, hibernating.

For this tart, I roasted two varieties — portobello and cremini. I love the mushroom of the former and the earthiness of the latter. Roasting them first enhances the flavor and reduces the juices. Tossed in balsamic vinegar and olive oil, they are so darn tasty it's a challenge to not use for the tart. A savory onion jam is slow-cooked and spread onto the bottom of the pastry. Top with the balsamic-roasted mushrooms and goat cheese flavored with herbs and lemon. Bake for 20 minutes until it's golden brown around the edges. I love pastas and they make such a pretty garnish — you should still be able to find some at the Backroom Farmers' Market. The onion jam, creamy goat cheese and crumbly pastry. To shake things up a bit, cooked, cooled beans wouldn't be out of place here and if you wanted to crack an egg on it and make a



breakfast tart, I could have to give you a high five. This little appetizer has been a hit all around — I've even caught friends taking their plates when they thought no one was looking. Now if only I could get them to stop and help with the washing up at the end of the night.

#### Roasted Mushroom Tart with Herbed Goat Cheese and Onion Jam

- ~2 tbsp olive oil
- ~2 cremini dried
- ~good pinch of sea salt
- ~1 tbsp balsamic vinegar
- ~1 tbsp lemon juice
- ~2 portobello mushrooms, stem removed, thickly sliced
- ~4 cremini mushrooms, thickly sliced
- ~2 tbsp olive oil
- ~1 tbsp balsamic vinegar
- ~small salt and pepper
- ~a few sprigs of fresh thyme, or 1 tsp dried
- ~1 lb greens (about 2 1/2 cups) goat cheese, softened at room temp and of 1 lemon
- ~2 cups fresh Alyssa leaves or 1 1/2 cups dried
- ~1/2 cup salt
- ~1 sheet frozen puff pastry (thawed) I used the kind already par-baked. If not, roll yours out to about 8 inches by 11
- ~fresh goat cheese, for garnish



Roasted Mushroom Tart with Herbed Goat Cheese and Onion Jam. PHOTO BY BENJAMIN SCHWARTZ

# FOOD

**Instructions:** To make onion jam, heat olive oil over medium-high heat in medium sauce pan. Add onion, stirring well, reduce heat to medium/low and stew in salt. Cook until onion is soft, stirring often. Reduce heat to low and cook for 30 minutes, scraping up brown bits every so often.

You may need to add a bit more olive oil if it seems too dry. Add the balsamic vinegar and brown sugar and cook about 30 minutes longer, over low heat, stirring often. Once soft and jammy, let cool and set aside.

Meanwhile, toss the sliced mushrooms in a large bowl with olive oil, balsamic vinegar, salt, pepper and thyme. Place on a parchment-lined bake sheet and roast in a preheated 400 F oven for about 20 minutes, until

golden. Remove from oven and set aside.

Mix the goat cheese with lemon zest, thyme and salt.

Lay the sheet of puff pastry onto a parchment-lined bake sheet. With a sharp knife, score the perimeter of the pastry about 1 inch all around. Using a fork, poke holes all around inside the border — this will ensure the pastry doesn't rise in the middle, but it does around the edges.

Spread the onion jam evenly in the middle. Top with roasted mushrooms and goat cheese. Bake at 400 F for about 30-35 minutes. Let it cool 10 minutes before cutting into wedges. Garnish with pea shoots. Serve two for main or four for appetizer.

Please check out [www.saskatchewan.com](http://www.saskatchewan.com) for more info. You can find us on Twitter @saskatchewan.



Preheated puff pastry is a key ingredient. Photo by JENNIFER KODAKA.



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# ON THE COVER

History didn't happen someplace else.

— Bill Waiser

#BILL WAISER

## Illuminating local lore

By Sean Trembath

Bill Waiser literally wrote the book on Saskatchewan's history.

Published in 2005, *Saskatchewan: A New History* earned awards, was praised in reviews and gave Waiser the chance to present it to Queen Elizabeth II during a royal visit to Saskatoon.

While it's his most popular work, it's far from his only one. Since coming to the Prairies 40 years ago, Waiser has enjoyed a successful career as a professor and author. He has written and edited 34 books, all focusing on Prairie history.

In highlighting moments from Saskatchewan's past, Waiser demonstrates that the story of our province is every bit as rich as those that often attract more attention.

"History didn't happen someplace else," he says.

...

Waiser's family roots run through Western Canada. His grandfather homesteaded in Manitoba in 1906. His father was a doctor, wandering the region during the 1930s looking for work.

Waiser himself was raised in Toronto, where his father had settled after the war. He was drawn back to the Prairies in 1973 by a good school spot at the University of Saskatchewan. He made the trip with his wife Nancy, just a month after their wedding.

"We loved one person each — one another," Waiser says.

It wasn't celebrated as a permanent move.

"Like many people that come west, we came for only one year and some 40 years later we're still here," he says.

He earned his master's in 1975 and his PhD in 1985, both from the U of S. Meanwhile, he and Nancy had three children.

A job with Pacific Canada took them to Winnipeg in 1980. He became the organization's Yukon historian. During the next 10 months, Waiser travelled west, north and south, studying the gold rush and aboriginal history.



Bill Waiser with his book *Saskatchewan: A New History* at the Waiser on the Street Project in Saskatoon in 2012. File photo by Chris Pridemore.

Hopefully I write the kinds of books that get people thinking. I want people to talk about Saskatchewan history — Weiser

"I was on the road a lot. Of the 19 months we spent there, I was away for at least four months," he recalls. He loved the job but it lacked security. When a tenure-track job came up at the U of S, he jumped on it. "The faculty moved back to Saskatoon in 1965. They never left."

Weiser's U of S career saw him spend time as graduate director and head of the history department. He oversaw more than three dozen grad students and taught thousands of undergrads.

Through it all, he was building his personal bibliography. His first book was based on his PhD thesis, which focused on John Macnam, whom Weiser calls Canada's first naturalist. Published by an academic press, the book was great for his career as a professor but Weiser was excited to find out how many people actually read it.

"I'm more interested in writing

for a broader audience," he says.

For his next book, a history of Prince Albert National Park, Weiser approached Fifth House, a trade publisher. All 15 of his books published since have been with them.

In trying to appeal to a wider audience, Weiser started working on a style he maintains to this day.

"I try to make them engaging. I try to make them accessible. Hopefully I write the kinds of books that get people thinking. I want people to talk about Saskatchewan history," he says.

Gerald Friesen, former president of the Canadian Historical Association (CHA) and prominent Manitoba historian, read this readability as one of the defining characteristics of Weiser's work.

"I think he writes directly and accessibly. A wide reading audience would enjoy his writing. It's not really academic, it's not really

popular history. It's just much more accessible," Friesen says.

"That's what I think a good historian does, to my eyes."

His biggest success came in 2006 with *Saskatchewan: A New History Told to coincide with the province's centennial*, the book won the CHA's Cho'Paw, which honours contributions to regional history and was shortlisted for the Duke Book Prize, which recognizes the best work on "Canadian, Canadian and/or Canada's place in the world." The U of S put copies of the book in every library in the province.

The book's widespread acclaim makes it an important document, according to Friesen.

"A book that sells that well on a defined topic like the province of Saskatchewan, it becomes the marker for a generation," he says.

Continued on Page 8



Bill Weiser presents Queen Elizabeth II with a copy of *Saskatchewan: A New History* during a royal visit on May 17, 2005. [www.saskinfo.ca](http://www.saskinfo.ca)

"Our guts hurt from laughing for so long!"  
City View Mag, Vancouver

"He's absolutely hysterical!"  
Ottawa Citizen

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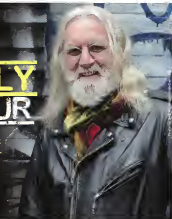
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I think he writes fluently and accessibly. A wide reading audience would enjoy his writing — *Gerald Friesen*



88° Waaser walks the historic Chilkoot Trail, used as a route to the Yukon goldfields in the 1890s, near Haines Junction.

The opportunity to present a copy to the Queen is a career highlight for Waaser. He recounts with laughter how he mistakenly had the cover facing the wrong direction when he handed it to her.

"I'm not sure if anyone noticed that," he says.

He has published five books since, but his next work is returning to the same wide scope as his provincial history. He was inspired to return to the subject at a conference, where he and two others were asked to give a critical reading of his work.

"Reflecting on that session, I realized I had only told part of the story," Waaser says.

In particular, he felt the book lacked an aboriginal perspective, something he says still permeates much of the national work published.

A *World We Have Lost*, to be released in spring 2016, is a sequel of sorts, looking at the time before Saskatchewan's establishment as a province in 1905. It tells the story of the region from both aboriginal and environmental perspectives.

It essentially argues that before 1869 there was a distinctive western society that it was a multicultural society and that from the 1860s century there is an emphasis on the best Anglo-Canadian features of society, in particular whiteness," he says.

Aboriginal peoples in the area were much more culturally diverse than many works of history and fiction show.

"They were not slaves to the fur trade. They had their own interests and concerns, and the fur trade was only part of their seasonal activities," Waaser says.

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I feel personally responsible. If somebody contacts me with a question about Saskatchewan history, I'll try to answer it — Walser

Although he officially retired from the U of R last June, the now book and others he has planned, loop him back. He still supervises a few grad students who started with him before he left, and is scheduled to spend a term in Wellington, New Zealand, as a visiting scholar at the University of Victoria.

Although the release of his next book is months away, he has already begun research on the one after that: Walser will write on Almighty Voice, a Cree man from the One Arrow First Nation who killed a government cow escaped from prison and, for the next six months he was the most wanted fugitive in Canada," according to Walser.

Beyond that, he wants to write something for young adults about Vanya Ralche and take on a completely different challenge — fiction.

Aside from giving him more time to write, retirement has allowed Walser to make more public appearances, which he enjoys immensely. He says he tries to accept all invitations, whether in Saskatoon or a small town some where in the province.

Curia Motz extended one of those invitations and is still shocked at how willing Walser was to respond.

"You can't get a better follow-up," she says.

Motz was driven to contact Walser after reading his book about Justice Bates, a seven-year-old boy murdered by his parents. Motz, who lives in Golden, noticed Bates' grave remained unmarked in their community. She gave Walser a call.

"There wasn't a hesitation about whether he would come," Motz says.

Walser gave a graveside address as part of a ceremony where a new grave marker was placed. He then gave a talk about Justice Bates for the community.

Years later, Motz asked again: this time for the 30th anniversary of the RCMP. Again Walser came out. This time with a full slide show.

"I was just astounded. He was so wonderful. He just melted in with us," Motz said. "You can't get a better follow-up."

Walser says he loves the rural appearances and, in particular the Q & A sessions held after a talk, where people often challenge his interpretations.

Walser considers his place as a historian and authority in the province a responsibility. As an example, he recounts a phone call he got from a guard at the Prince Albert Penitentiary who was having a debate with a co-worker about the 1995 riot incident.

"I didn't go looking for it, but it comes with the position. I have personal responsibility if somebody contacts me with a question about Saskatchewan history. I'll try to answer it," he says.

He plans to continue working in some capacity as long as he is able. There are so many stories to tell, and as living so, Walser acknowledges the character of our province.

"Some people don't know our history or dismiss it. I think the more they learn, they'll understand we have a vibrant history."

alw@uwo.ca  
Twitter: @alw@uwo.ca



Bill Walser considers his place as a historical authority in the province a responsibility. SPIDERS PHOTO BY LAM RICHARD

# ON THE SCENE

## # GORDON TOOTOOSIS GALA

The Saskatchewan Native Theatre Company (SNTC) has been named the Gordon Tootoosis Nkanewin Theatre Company. The event was held at a gala Friday at Dakota Dunes. SNTC was founded in 1999 by Tootoosis, Tompoo Cardinal and Kemetich Charlette Tootoosis (1942-2011) was a residential school survivor from Poundmaker who went on to become a social worker, activist and band chief in addition to an award-winning actor. He was awarded the Order of Canada in 2004.

BRIDGES PHOTOS  
BY LIAM RICHARDS



1. Guests of Gordon Tootoosis welcome guests with drums during the Gordon Tootoosis Gala at Dakota Dunes.

2. Lorne Tootoosis, Edna Nipkowider and Lorne Ricard.

3. Richard Poyer-Tootoosis, Sarah Danville and Salvage Rex.

4. Jined Tootoosis, Isiah Tootoosis and Rachel Benford.

5. Denny Knabst and Ed Mendez.

6. Mike Collins, Doris Tootoosis, Nelson Baker (standing) and Ne Ny Collins.

7. Alden Nenevayay, Crystal Seathewat and Jamie Ram.

8. Marlene Favel, Marlene Favel and Dayna Favel.



Advertisement

When I sat down with George Barrera to discuss his product, OATDEAL, I didn't really know what to think. I had never heard of a smoothie made from oats, although like most of the country I had indeed eaten oatmeal before. Yet after a sample of his product you will wonder why Canada has missed out for so long.

You may have seen George around Saskatoon giving out samples of his creation. Whether at trade shows or grocery stores, he is always eager to answer questions or take suggestions and chat with the people that stop by. George and his wife, Skay Rivers, came to Canada in 2006 and at once noticed something strange. The soothing, hot oat drinks from his native Colombia were nowhere to be found in a typically cold country like Canada. With Canada being the #2 producer of oats worldwide, he believed he could easily fill a gap in the hot drink market that many of us didn't realize existed, and still use 100% Canadian ingredients.



George and Skay at Western World on October 2

With this in mind, George and Skay decided to create OATDEAL. OATDEAL is a hot, oat-based smoothie that comes in various flavours. It's rich and filling and it makes a great meal on the run. To prepare you simply mix OATDEAL with hot water. OATDEAL is



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gluten free and clean label (no chemicals or preservatives added), and uses 100% Saskatchewan grown oats as well as 100% Canadian ingredients. This was very important to George, as he believes in making OATDEAL a truly Canadian staple. In addition to smoothie mixes, GEORGE has recently launched OATTEE. OATTEE is an oat-based coffee creamer and is great at turning that morning cup of coffee in a filling breakfast on the go.

OATDEAL was recently featured in Food in Canada magazine, and was amongst their top 10 companies to watch in 2012. The products are available in all Car-o-Pop Food Stores in Western Canada as well as independent Grocers, Saskatoon Marketplace and Don's Organic Food Store in Saskatoon. OATDEAL drinks are also being served seasonally at many coffee shops in cities throughout Canada.

If you are still feeling skeptical, George understands. "People are skeptical initially, but love the product once they try it, we are happy to see that people are starting to drink a little bit of Saskatchewan." This is why George and Skay spend their free time in the community, giving out samples and talking to customers. They love interacting with the people of Saskatchewan, so if you see him around stop and say hi!

For more information please check out their website at [www.oatdeal.com](http://www.oatdeal.com)



“When you eat your oats, it’s **OATMEAL**  
When you drink them, it’s **OATDEAL**”



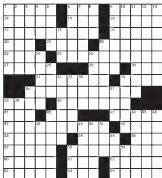
## #CROSSWORD

## NEW YORK TIMES

Edited by Will Shortz

## ACROSS

- 1 Part for a straw hat  
8 Any 6-8  
10 Miscellaneous  
14 Japanese poem with water element  
15 Portland part, for short  
18 Allen's river  
19 College Greek popular in the '20s  
20 Debra Morgan on 'Thanksgiving'  
23 'Daisy' cousin on TV  
24 Unusual, say  
25 Same as a financial crisis  
33 Curator of 'Shirley's Amish'  
35 Claude G. Borchers' term  
37 They may be referred to by someone  
38 Hard writing award  
39 On the contrary  
41 Headache  
53 How a ship's path may be positioned  
54 Sunday party game  
58 Freeman of "Chicago"  
60 Place where people practice  
61 Bird that's never seen in the wild because its blood is poisonous  
63 Famed school teacher might  
64 Famous British character of WWI  
67 Japanese beer with a hint  
68 Oberg's formula  
69 Leonard who wrote "The Usual Suspects"  
74 Abound (yep)  
84 One half of a Chinese drink  
87 Game console pioneer  
88 They're hidden in 27, 29, 38 and 47  
89 Kinship as a station  
91 Also, "usual" or "as"  
92 Compromise is a brain trained for him  
93 He's behind



- 85 Don't test and 4/4  
86 Test for short  
87 Test for short  
88 Test for short

## DOWN

- 1 Refers to challenge  
2 Revealed for someone  
3 Expert in her field  
4 One-eyed  
5 Margaret and Hans who created Corcoran design  
6 Hilda's first name  
7 Crunchy chip  
8 No Mr. Right  
9 Understand by five  
10 Certain solid green

- 11 Really really  
12 All female group with the hit "The Year of the Bird"

- 13 Cross-reference words  
14 "I'm a little bit of a..."  
15 "I'm a little bit of a..."

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# The StarPhoenix ROAD SHOW

## # JANRIC CLASSIC SUDOKU

### Level: Bronze

Fill in the blank cells using numbers 1 to 9. No row, column or sub-grid can contain two cells with the same number. Use logic and process of elimination to solve the puzzle.

The difficulty level ranges from Bronze (easiest) to Gold (hardest).



Sudoku is the crossword puzzle and the Sudoku center found on Page 23

The StarPhoenix invites you to attend our travelling luncheon fashion show on Thursday, October 8 at Mono's Restaurant on Eighth Street. See the latest fall fashions from Saskatchewan's leading retailers. Admission is free! Guests will also receive an entry form to win a dazzling jewellery ensemble from Canadian luxury jewellery brand Hilberg & Berk, valued at \$840.

THURSDAY  
OCTOBER 8  
ONE  
DAY  
ONLY

MANO'S ON 8TH STREET  
NOON — 1 PM

## #ASK ELLIE

## Start forming separation and custody plan now

**Q** For 30 years, I've either ignored my husband's moody, unkind behavior, or felt I could make some difference. When our son was born, I was unable to keep making sure all went well and smoothly at home. He needs power and control over everything, and has repeatedly verbally abused and belittled me.

There's constant criticism daily. Standing up for myself adds fuel to the fire. Whenever I say he needs to relate, deny income, or turn it back on me I must consent with him on everything. I cannot stand to hear any more accusations or feel bad about

My mother says this is an abusive relationship. I'd be packing immediately if not for our baby. We're both very involved parents. I'm worried that he'll be extremely vindictive and retaliatory. When I asked someone he said he'd want our son<sup>11</sup> at least 20 per cent of the time.<sup>12</sup>

I cannot bear to be away from my child who's still nursing. I've also returned to full-time work and am

very worried about the future. If I stay, my son will have a negative model of adult relationships, and I fear he'll start treating me the way

### Scared and Feeling Hopeless

**A:** You need a plan. Consider throwing it once you're back at work, and can see a lawyer privately to learn your rights and respond suitably in a separation. Joint custody (usually equal time if both are good parents) will be an issue if you separate, but almost will likely concern an issue if you stay. If you can get some professional counseling without his knowledge, you might find it easier to weigh your options.

Also, if you don't fear physical abuse in response, tell him that to stay together he must go to marital counseling with you so you two can hopefully have a better relationship and provide a healthier environment for your son. If he says there's some home



Q A year ago we adopted a rescue dog like we appreciate but out of control and wild with high energy. My boyfriend thought he was, none, would hang out with us more to help walk and look after the dog. Sadly this plan didn't work out as I spent the most time with her, took her for walks, and became super-attached. She was my best friend and little buddy.

My boyfriend liked to let her roam around the neighborhood, to be free. I worried that she might get hit by a car. One day while he was looking after her while I was at work, he took her downtown while doing his errands, and let her out

of her truck while he was getting her. She took off, ran across the street and was hit by a car. He feels terrible. I'm depressed and sad, missing my dog. I don't know how to get over her. I also don't know how to become my boyfriend.

## A. Mairry-Lema

**A** If the dog was your "best friend," your boyfriend was not. He proved himself irresponsible and at least you a "buddy" you loved. He should feel more than terrible.

Time will heal the sad loss, as it always does. You may wait another pet, but should wait until you feel able to have very secure arrangements for care when you're working. Meanwhile, let your boyfriend know what you need from him.

**Q** For 35 years of marriage, lack of intimacy has eroded my self-confidence, made me insecure.

and feeling unworthy. While raising kids and working, I suppressed those feelings. My husband only gives closed-mouth kisses and cheek pecks.

I kissed him 30 years ago and he kissed me with such force that it turned me off. If I rest my head on his chest or get close to him now, he becomes uncomfortable. Yet I've always maintained oral-dental care. Many people my age are getting divorced recently perhaps due to sustains and desires no more.

## Die Dorn-Kirsche

**A:** You had sex to have children, but clearly lacked loving gestures, passion, and intimacy. His one attempt was clumsy, showing he must be not know emotional and physical warmth before

Perhaps, if he understands what's finally at stake when you're all ready talking about divorce. Tell him there's still time for a closer connection, if he'll try.



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or contact Linda Kitch, Vice  
President of Major Giving at (608) 655-5653

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## EVENTS

What you need to know to plan your week.  
Send events to [bridges@thestarphenix.com](mailto:bridges@thestarphenix.com)

## # MUSIC

Wed., Oct. 7

**Red Hill Band**  
Bulls on Broadway,  
817 Broadway Ave.

**Grey Lunch w/ L'Amour Arts**  
Vancouver Tavern,  
801 Broadway Ave.

**The Jimmy Tod-Tone Band**  
Piggy's Pub and Grill,  
1623 Midway Dr. N.

Thurs., Oct. 8

**Two Men Group**  
Crackers Restaurant & Lounge,  
1-227 Mainhouse Dr.

**Torchwood**  
Bulls on Broadway,  
817 Broadway Ave.

**Saskatoon Musicians Association**  
Gala: Joel Grondahl Trio, Eileen  
Lawry, Cécile Prevost and Jay  
Tennio  
The Basement,  
204 Fourth Ave. N.

**Southy w/ Southcoast, Decadent &  
Shattered Sun**  
O'Steen Event Centre,  
240 Second Ave. S.

Fri., Oct. 9

**Booze and the Rivers**  
Broadway Theatre,  
713 Broadway Ave.

**Tough Mink**  
Bulls on Broadway,  
817 Broadway Ave.

**Philo Friday: Kim Tullid**  
**Big Band Series: U of B Jazz En-  
semble**

The Basement,  
204 Fourth Ave. N.

**DOT**  
Army & Navy Club,  
359 First Ave. N.

**It's Like Rhythmic Kings**  
Hartford Senior Citizens' Centre,  
183 Fairmont Ct.



Rose and the Vectors will be performing today at the Broadway Theatre. Photo by M. S. L. L. L.

**Kristen Gouture**  
Marilyn Robinson,  
230 Eighth St. E.

**Delia Royce's Band**  
Team Town Tavern,  
2320 Fairview Dr.

**Shelter Jennings w/ Billy Reid  
and Colton Wall**  
O'Steen Event Centre,  
240 Second Ave. S.

**The Black DePia Murder w/ Iron  
Respect, Harm's Way and Marica  
Lauri**  
Pub,  
90 Campus Dr.

**Apollo Cruz w/ The Blue Males**  
Arrive Centre,  
806 Dufferin Ave.

**Unlited**  
Capitol Music Club,  
244 First Ave. N.

**Jerusalem in My Heart w/ Jessica**

**Moss, Green and DJ Earl Soviet**  
Vancouver Tavern,  
801 Broadway Ave.

**17 Seconds of Fuel**  
Piggy's Pub and Grill,  
1623 Midway Dr. N.

Sat., Oct. 10

**Mr. Brownstone**  
Bulls on Broadway,  
817 Broadway Ave.

**Blue Sisters Steve Hill**  
The Basement,  
204 Fourth Ave. N.

**DOE**  
Army & Navy Club,  
359 First Ave. N.

**Thanksgiving: Leon Ocho**  
Downtown Legion,  
806 Spadina Cres. W.

**Julie and Jennifer Day**

**Molly Robinson**  
350 Eighth St. E.

**Tech Mike w/ Doug Crawford**  
O'Steen Event Centre,  
240 Second Ave. S.

**Eight w/ Wicks and Living Hour**  
Arrive Centre,  
806 Dufferin Ave.

**Kalle Muttan w/ Long Gang**  
Capitol Music Club,  
244 First Ave. N.

**17 Seconds of Fuel**  
Piggy's Pub and Grill,  
1623 Midway Dr. N.

Sun., Oct. 11

**Assault**  
Bulls on Broadway,  
817 Broadway Ave.

**S.A. Johnson w/ Caves and Blonde  
Girls**

**Arrive Centre**  
806 Dufferin Ave.

Mon., Oct. 12

**Dear w/ Cryptography and Rustle-  
crust**  
O'Steen Event Centre,  
240 Second Ave. S.

Tues., Oct. 13

**Carly from Strangers**  
Bulls on Broadway,  
817 Broadway Ave.

**Wildfire, Jordan Wellbourne and  
Sawyer**  
Vancouver Tavern,  
801 Broadway Ave.

## # ART

**Gordon Smagrow Gallery**  
Until Oct. 9, in Room 191 of the U of  
S Learning Building. Dwell by Robyn  
Anderson. Reception Oct. 9, 7 p.m.  
to 10 p.m.

**Eye Gallery**  
Until Oct. 10, 1130 College Dr. Eye,  
Saskatchewan Photographers Association  
walls. Artists include Michelle Bremigan,  
Patsy Jones, Karl Jones, Marlene  
Lauri, Gail Muller, Jenni Parker, Michael  
Peterson, Robert Tuckwell.

**The Gallery/NFT Placement**  
Until Oct. 15 at 228 Third Ave. S. Land  
and Sea by Terry Fontana.

**SCWPA Art Gallery**  
Until Oct. 16 at 283 Third Ave. S. We  
Need: Graffiti 2015. Works by Joseph  
Anderson.

**Affinity Gallery**  
Until Oct. 17 at #13 Broadway Ave.  
Contemporary Jewellery by Melody  
Armstrong.

**Fixed Arts**  
Until Oct. 17 at 424 20th St. W.  
Calendar Girls, a video installation by  
Lisa Bink. Twelve Calendar Girls,  
exploring different character  
types, enter various spaces representing  
the months of the year.

## EVENTS

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**St. Thomas More Gallery**

Until Oct. 30 at 1437 College Dr. An exhibition of the Nin, Hara Literary Collection at St. Thomas Library. Based on the life, work and writing of Aki Kuroki.

**J & S Picture Frame Warehouse**

Until Oct. 31 at 121 Alameda Ave. At the End of the Day, posters by Glena Perler.

**Marbet Mall Playland Art Gallery**

Until Oct. 31 at Market Mall, 2325 Preston Ave. Playing with Picasso Prints, original prints from this Picasso biennial project. In partnership with the Renal Modern Art Gallery of Saskatchewan.

**Art in the Centre**

Through October at Penikese Centre, 19 Grosvenor Cres. Works by Art to Inspire, a local art group.

**The Gallery at Frances Montan**

Until Nov. 3 at 22nd St. E. Sen-faces, urban photography by Ron Cowley.

**Gallery on the Bridges**

Until Nov. 30 at Saskatoon City Hospital. Walk colours by Patricia L. Clark.

**Western Development Museum**

Until Dec. 6 at 2640 Lorne Ave. Canada, Day!, from the Canadian Museum of Immigration at Port 21. Explore immigrants, diverse personal Day! experiences, from Confederation to present day.

**Western Museum of Canada**

Until Jan. 31 at 910 Spadina Cres. E. Down Home, a journey through rural Saskatchewan, by photographer William Dargatz.

**#FAMILY****Shoe-in Stroll**

Wednesday, 9:35 a.m. to 10:30 a.m., event in front of Canadian Centre at Lawson Heights Mall. Classes consist of power-walking, body-sculpting moves using exercise tubing, and a socializing for parents and babies. Pre-register at [www.norwalkidsfitness.com](http://www.norwalkidsfitness.com). No classes on stat. holidays.



Upfront (near Dundas) by Terry Perlin on display at The Gallery at Art Placement

**Stews and Strollers**

Wednesday, 1 p.m. at Children's Cinema in The Centre. Choice of two movies each week. A baby-friendly environment with lowered volume, dimmed lighting, a changing table and stroller parking in select theatres.

**Funky Art and the Fall Art Classes**

Full classes for kids of all ages. Learn to Heart Art, Funky Apperpetite, Journeys in Art & I & I and more. Where the art is, information at [funkeyartandthe@gmail.com](mailto:funkeyartandthe@gmail.com) or on Facebook.

**C'n's Clinic and Play**

Daily, 10 a.m. to 6 p.m., in Bay 4 of 615 South Railway St. W. In Winnipeg, Saskatchewan's newest indoor playground. For children ages 12. Visit [playcandemay.com](http://playcandemay.com) or their Facebook page.

**Fun Fantasyland Playground**

Daily at 1820C Garden Ave. A giant indoor playground for young children. Adults and children under one year are free. There is a supervised fenced-in area for children under two.

**Children's Play Centre**

Daily at Lawson Heights Mall. A fun, safe, environment for preschool children to play. Children must wear socks in this play area. Please note this is an unsupervised play area, and adults must stay with and supervise children at all times.

**Market Mall Children's Play Centre**

Daily just off the food court at Market Mall. This play area is free and has different level slides. Children must wear socks in this play area.

**Parent and Toddler Yoga**

Thursday, 9:30 a.m. to 10:30 a.m., and Sunday, 10:30 a.m. to 11:30 a.m., at YogaLife, 2-15 Third Ave. S. Classes taught by Nina Zett. For parents and their toddlers ages one to five, introduce your toddler to the world of yoga. Classes include postures, poses, meditation, movement, play and song. Classes are six weeks. Register at [freedomformomhinyoga@gmail.com](http://freedomformomhinyoga@gmail.com) 306-361-8852.

**Breastfeeding Girls**

Thursday, 10 a.m. to 11:30 a.m., at St. Elizabeth's Primary Health Centre, 3311 McGill Dr. A drop-in support group for breastfeeding women. Ses-

sions will be facilitated by a lactation consultant with a brief educational presentation and time for interaction with the other mothers.

**Nat Yoga Classes**

Ages five to 10 on Saturdays, 9:30 a.m. to 10:15 p.m. Moms choose ages five to 10 on Mondays, 10:15 a.m. to 11 a.m., at YogaLife, 2-15 Third Ave. S. Classes taught by Nina Zett. Helps kids regulate emotions, feel love, relaxation, self-awareness and inner fulfillment. Physically helps with balance, strength, flexibility, coordination and body awareness. Classes are six weeks. Register at [freedomformomhinyoga@gmail.com](http://freedomformomhinyoga@gmail.com).

**Pre-natal/Post-natal Workshops: Yoga for Children**

Saturdays, 1 p.m. to 4 p.m., at Rhythms, 246 Third Ave. E. Instructed by Nina Zett. Learn various tools and techniques to help your troubled child and delivery. Age-specific yoga equipment is required. Classes are six weeks. Register at [freedomformomhinyoga@gmail.com](http://freedomformomhinyoga@gmail.com), 306-361-8852.

**Mom and Baby Yoga**

Mondays, 11:15 a.m. to 12:30 p.m., at

Yoga Life, 2-15 Third Ave. S. Classes taught by Nina Zett. For mothers with babies as young as six weeks. Tone and strengthen your body, learn relaxation and meditation tools and explore breath-work. Classes are six weeks. Register at [freedomformomhinyoga@gmail.com](http://freedomformomhinyoga@gmail.com).

**Postnatal Yoga**

Mondays, 12 p.m. to 1 p.m., at Pregnancy and Parenting Health Centre, 248 Third Ave. S. Sponsor to help new moms designed to help with postnatal transitionary baby friendly class with a certified yoga teacher suitable for four weeks to two years postpartum. Register at [momsandbaby.com/yoga-postnatal](http://momsandbaby.com/yoga-postnatal). No class on stat. holidays.

**Canadian Light Source (CLS) Public Tour**

Mondays, 9:30 a.m., at the Canadian Light Source, 44 Innovation Blvd. The synchrotron research facility is open for the public. Pre-registration is required. Call 306-657-3644, email [outreach@lightsources.ca](mailto:outreach@lightsources.ca) or visit [lightsources.ca/reduction/public-tour](http://lightsources.ca/reduction/public-tour) for info.

**Pre-natal Yoga**

Mondays, 6 p.m. to 7 p.m., at Pregnancy and Parenting Health Centre, 248 Third Ave. S. Taught by a doctor and certified yoga teacher. Includes and talks for any stage in pregnancy. Call 306-253-6644 or email [inquiries@pnhc.ca](mailto:inquiries@pnhc.ca). No class on stat. holidays.

**Naturally Yours**

Monday and Oct. 19, 7 a.m. to 9 p.m., at Birth Rhythms House, 656 Saskatchewan Circle. A complementary childbirth education series to prepare you for a birth of your child. Information at [birthrhythms.ca](http://birthrhythms.ca).

**Mississauga Children's Theatre**

Through Oct. 10 at Station Arts Centre, 101 Railway Ave., Southern For Kids/Children's Circle. A complementary children's education series to prepare you for a birth of your child. Information at [stationarts.com](http://stationarts.com).

Continued on Page 16

## EVENTS

What you need to know to plan your week.  
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**Stay and Play**

Tuesdays and Wednesdays, 9:50 a.m. to 11:15 a.m., September through April. For children up to age five. Semi-structured arts, crafts, snacks, story time, toys, activities. Email [stayandplay@skatepark.com](mailto:stayandplay@skatepark.com) or visit the Facebook page.

**Dynamic Discussing Workshop**

Oct. 13, 10 a.m. to 12 p.m., at Skateboard Open Door Society, 129 Third Ave. N. Discuss communication, compassion, family and community harmony, and intercultural/human values. Anyone can register at 306-553-4464, ext. 366. [amason@oods.skaz.us](mailto:amason@oods.skaz.us).

**Preschool Story Time**

Tuesdays, 10:30 a.m. to 11 a.m., at McElroy Robinson, 3130 Eighth St. E. For children ages three to five in the care of their. Call 366-655-1575.

**Playgroup**

Monthly and seasonal events. Hosted by Positive Hearts Learning Community, a group of families inspired by Montessori philosophy. Play sessions are tailored at children ages two to five, but all ages welcome. Information on their Facebook page.

**Engineering for Kids**

Children ages four to six learn about technology and how engineers help it develop. Classes, camps, parties, and clubs with hands-on STEM enrichment activities. Get information and register at [engineeringforkids.net/skatepark](http://engineeringforkids.net/skatepark) or 306-978-1166.

**BRICK & KIDZ® Skatepark**

Regular after-school programs, preschool classes and camps for kids of all ages at various locations in Scottsdale. An atmosphere for students to build new friendships, play games, and have fun using LEGO® bricks. Visit [brickskate.com](http://brickskate.com) or call 306-979-2945.

**Skatepark Public Library Programs**  
Ongoing daily programs for children and families. Find the calendar at [skateparklibrary.org/node/1616](http://skateparklibrary.org/node/1616)

**#SPECIALEVENTS**

**Skatepark Farmers' Market**



SKATEPARK and the DENTO crew are in Scottsdale at the Broadway Market on Oct. 7.

e-mail [skatepark@skatepark.net](mailto:skatepark@skatepark.net)

**DENTO Live**

Oct. 7, 7 p.m., at Broadway Theater. Reuniting the spinoffs of DENTO, featuring Skatepark storytellers. Featuring Ernie Louche, Theresa Sojka, Albert James and Andy Yuen. With music from Young Benjamin. Tickets at [broadwaytheatre.co](http://broadwaytheatre.co).

**Grow your own Mushrooms in Scottsdale**

Oct. 7, 7 a.m. to 6 p.m., in the Arts Barn at the Glen at Crossmount, south on Lorne Ave. Crossmount expert James Dawson will teach you how to grow mushrooms. Admission is free. Information at [theplanetmushroom.co](http://theplanetmushroom.co).

**YWCA Skatepark Cookout® Parties**

Oct. 7, 7 a.m. to 9 p.m., at YWCA Skatepark, 510 25th St. E. A forum with Q & A focused on women's issues. Moderated by Heather Perseus. All parties have been invited. Refreshments will follow. For child-minding email [info@ywcaskatepark.com](mailto:info@ywcaskatepark.com) or call 306-264-7034 ext. 121 in advance.

**St. Andrew's 50th Anniversary**

Oct. 15-18 at St. Andrew's Presbyterian Church. Rev. Dr. Nancy Cook leads workshops Oct. 17, 19:30 p.m. to 3:30 p.m. and worship service Oct. 18, 8:00 a.m. to 10:30 a.m. Register for both tickets by Oct. 7. Information at 306-342-0525, all gifts standard-wednesday.net.

**Country Farms Marketplace at Confederation Mall**

Thursday and Saturday until Christmas, 10 a.m. to 4 p.m., across from Urban Street at Confederation Mall. An indoor marketplace featuring home-cooked food, fresh vegetables, ice cream desserts, bread, farm-to-table sausage, salami, jerky, jam, jams, preserves, handcrafted items and home-based business vendors.

**Carpet Bowl**

Thursday, 12:15 p.m., at Nutana United Church. New players are being recruited to perform sacred and secular repertoire. Call 306-374-1073 or

join. Lunch and coffee are available for a fee.

**Beatles Covers Night**

Oct. 8, 7 p.m. to 12 a.m., at Carme Senior Center, 614 11th St. E. Bring your best Beatles cover song. With prizes and live streaming. Admission at the door. Information at [hopecarl@carlscove.com](mailto:hopecarl@carlscove.com).

**1980s Motown Ball**

Oct. 8, 6 p.m. cocktails, 7 p.m. dinner at Mainland Hall. Preserved by the Scottsdale Women's Network. Annual Motown Dinner. Dinner, entertainment and prizes. Tickets at [www.southwest.com](http://www.southwest.com). Information at [volunteer@swnetwork.com](mailto:volunteer@swnetwork.com). [www.southwest.com](http://www.southwest.com). 306-653-3863.

**Growth des Plaines Rehearsals**

Thursday evenings at 7:00 p.m. Carolee-Françoise, 1467 Albert Ave. A mixed adult choir with a Francophone repertoire. Scottsdale's Francophone choir is looking for new members to celebrate its 25th anniversary this season. Information at 306-343-6450, [choireadelaide@skatepark.net](mailto:choireadelaide@skatepark.net).

**SFPG Dinner**

Thursday, 7 p.m., in room 13 at Albert Community Center, 610 Clarence Ave. E. Scottsdale International Fellowship Club. Lunch dances from many countries around the world everyone is welcome. First night is free. Information at 306-311-5000, [skatepark.net](mailto:skatepark.net).

**Borden Farmers' Market**

Fridays until Oct. 8, 11 a.m. to 5 p.m., at Borden Fire Hall. Information at 306-971-2719.

**Karaoke Dance Club Classes**

First Monday through August, 7 p.m. to 8:30 p.m., at the Albert Community Centre. Information at 306-219-5455.

**Scottsdale Community Centre's Clothing Closet**

Saturdays, 10 a.m. to 2 p.m., at 3428 Fairlight Dr. Free clothing for all ages, food bank goods from a local bakery. They take donations of clothing, shoes, towels, accessories and toys. Information at 306-222-8737.

Open year-round. Wednesday and Sunday 10 a.m. to 3 p.m., and Saturday 8 a.m. to 2 p.m., farmers are in attendance. Tuesday to Friday 10 a.m. to 5 p.m., and Saturday and Sunday during market hours. Food service and specialty shops are open. Information at [skateparkfarmersmarket.com](http://skateparkfarmersmarket.com). Contact 306-354-8363, [skatepark.net](mailto:skatepark.net).

**Bergain Basement Store**

Wednesdays and Thursdays, 8 a.m. to 3 p.m. at 33 Peach United Church, 1021 Eighth St. Thursdays, 9 a.m. to 6 p.m., at Peach Sky Farmers' Market. Clothing for babies, children, men and women, and jewelry.

**Mayday Carpet Bowling**

Wednesdays, 115 p.m., at Mayday Unit-

ed Church. Beginners and experienced players are welcome. For information call 306-925-2151.

**Learn to Crochet**

Wednesdays Oct. 7-26, 6 p.m. to 7:30 p.m., in the Arts Barn at the Glen at Crossmount, south on Lorne Ave. An introduction to crocheting. Participants will create something to take home each class. Refreshed tea information at [events@crossmount.co](http://events@crossmount.co), [theplanetmushroom.co](http://theplanetmushroom.co).

**Forza dei Delfini Handball Adult**

**Community Choir**  
Rehearsals are Wednesdays, 6 p.m. to 7:30 p.m., at McElroy United Church. New players are being recruited to perform sacred and secular repertoire. Call 306-374-1073 or



# EVENTS

**Country Farms Marketplace Book Exchange**  
Saturday, 11 a.m. to 3:30 p.m., at Confederation Mall across from Urban Planet. Combined lunch event Saturday until the harvest is over. They will be at the local market Thursday and Saturday, 10 a.m. to 4 p.m.

## Country Gospel Breakfast Buffet and Concert

Oct. 10, 9 a.m., at Smiley's Ballroom, 782 Circle Dr. E. Presented by the Country Gospel Music Association. Featuring Doree H. G. and Joe H. and Joe H. and Joe H. Information at 306-862-7431, 306-329-5600.

## Memory Writers

Second Saturday of each month from September to June, 10 a.m. to 12 p.m., at the Edwards Centre, 323 Fourth Ave. N. Record and share the events and memories of your life in a relaxed and friendly atmosphere. Information at 306-343-0058 or 306-362-2445.

## Reptile Show and Auction Sale

Oct. 10, 12 p.m. to 6 p.m.; and Oct. 11, 10 a.m. to 5 p.m., at the Mexican Terrade. Hosted by the Saskatchewan Aquarium and Reptile Society. Featuring pet speakers, reptiles, fish and aquatic displays and vendor booths. With adult and pet tickets for sale. All events begin with fish, reptiles and plants up for auction.

## Seven-Arce Car Museum

Weekend show through October and Oct. 11, 10 a.m. to 6 p.m., at the Saskatchewan Italian Cultural Centre on Cedar Vale Road. This year's theme is the Italian Culinary and other historic Architecture and Culture of Italy. Information at saskatchewancc.com. Funds raised go toward the continued development of the Saskatchewan Italian Cultural Centre.

## Saskatoon Lions Band Practice

Sundays, 11 a.m. to 3 p.m., at 235 Ave. N. The community marching band meets to rehearse young musicians ages 12 to 18, with at least one year of playing experience, are welcome. Colour-band flag technique practice is at the same time, with refreshments necessary. Information at 306-245-5013. saskatoonlionsband@sasktel.net

## Samuel Art Bench

Oct. 11, 9 a.m. to 4 p.m., at the Mission Valley Centre, 403 Third Ave. S. Presented by the MVO and Remel Modern Art Gallery of Saskatchewan. An opportunity to enjoy making art along the South Saskatchewan River. Information at 306-868-8188.

## Tonight's Poetry

Oct. 11, 7:30 p.m., at the Woods Ale House, 144

Second Ave. N. Community Stage featuring Andre Profontaine

## Canadian Club of Saskatoon Event

Oct. 14, 11:30 a.m. registration, at the Mission Valley Centre. The Canadian Club of Saskatoon hosts Councilor Martin Lawton. The topic is planning for the future of Saskatoon. For tickets call 306-938-9760 by Oct. 11.

## Europe Celebration

Oct. 12, 2 p.m. and 7:30 p.m., at Knox United Church. Artist quartet performs featuring 11 guest artists. Works by Telema, Vivaldi, Mozart, Haydn and Beethoven. Tickets at 306-384-7737, perschorechoreography.com, information at amel@amelart.com.

## Off-Brook Farm's Market, International Masses and More

Tuesday, 11 a.m. to 6 p.m., in the basement of Grace Westminster United Church, 505 10th St. E. Offers a variety of locally produced food, clothing and accessories from India, pet products, baking and handicrafts. New vendors welcome. Call 306-464-2840 or email vendor@offbrook.com.

## Quaid Old Time Dancing

Second and fourth Tuesday of the month, Oct. 13 and Oct. 20, 7:30 p.m. to 9:30 p.m., at all Saints Anglican Church, 1401 Levee Ave. Presented by the Saskatoon Pattern Dance Club. Earlier dances are held in the first hour. Information at 306-375-9353, 306-382-5107.

## Kenny vs. Jeremy

Oct. 13, 8 p.m., at Capitol Music Club, 244 First Ave. N. With unreleased live episodes. Tickets at www.ticketcity.com/venue/225787

## Second Annual Kudos Awards

Oct. 15, 6:30 p.m., at the Saskatchewan Club, 417 2nd St. E. A friendly philanthropic contest awards eight. With a silent auction. This is a black tie - catered event. Tickets at saskatoon.com. Funds raised support Big Brothers Big Sisters of Saskatoon and Area.

## Book Signing at Monthly

Regular book signings at Monthly bookstore, 3100 Eighth St. E. For schedule and information visit monthlybooks.com/saskatoon\_events.

## English for Employment Class

Hosted by the Saskatoon Open Door Society. Improve English pronunciation and communication, and learn what you need to find work in Saskatoon. Information or registration at 306-230-4357, 306-813-4484, 306-230-4358. sjaeger@scds.ca, sjjaeger@scds.ca.



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# GARDENING

# GARDENING IN SASKATCHEWAN

## Minor bulbs have a mighty impact

By Sara Williams

While most of us are familiar with the well-marketed and usually larger tulips and lilies, there are other bulbs — a group that is collectively referred to as “minor bulbs.” These are the small ones. Glory of the snow, grape hyacinths, striped squill and Siberian squill. They are called minor bulbs because both the bulbs and the plants are small. Despite their diminutive size, they stand out in the early spring garden when little else is showing off. But with small plants, location is important. They can tolerate full to part sun and be used at the front of a border or in rock gardens or for naturalizing below trees and shrubs.

All require good drainage — they will simply rot if placed where water sits. And best of all, given the right location, they will last for a long time, requiring only division every four years or so. They are generally purchased and planted in the fall for bloom the following season.

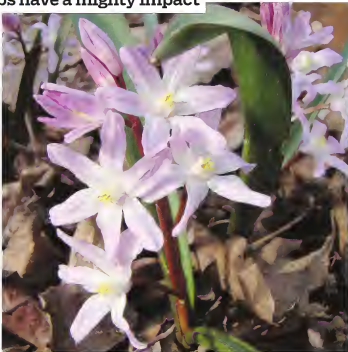
### Glory of the snow (*Chionodoxa forbesii*)

These are among the first of the minor bulbs to bloom in the spring, sometimes while there is still snow on the ground, from their common name. These are very small (10 cm) plants with starry lavender blue, white or pink flowers with six petals, yellow anthers and a white centre. The two lower are green and green-like. They are not loved for their individual flowers but for their collective effect en masse, which seems to appear overnight like a carpet.

- Bases to pink
- Pink tinted to 30 cm tall

### Grape hyacinth (*Muscari* spp.)

Here is another dependable minor bulb that forms a colony that increases from year to year.



Glory of the snow 'Pink Giant' (photo by Yvonne Delaney)

# GARDENING

The botanical name is from the Greek word for weak and denotes their sweet, blossoming in early spring the flowers of grape hyacinths resemble a miniature pyramid of blue-purple grapes sitting on a stalk above green foliage, thus the derivation of the common name. Three species are generally offered.

- **M. amurensis**, from north eastern Europe and the Caucasus, is probably the hardiest species. It has dark blue flowers and is 30 cm tall. *Alba* is a white form of this species.

- **M. amurensis**, from Turkey is a little shorter at 20 cm with sky blue flowers. *Alba* is a white form of this species.

- **M. infundibulata**, from southern Asia is striking and unusual in that it has dark blue flowers at the bottom and pale, sterile flowers (sometimes odd shaped) above and only one, short stalk. It may be less hardy but is worth trying as a sheltered location.

## Puschkinia, Lebanon squill (*Puschkinia scilloides*)

Unless you're close up and in your face, these tiny flowers are such a pale blue (with a darker blue line down the middle of each petal) that they appear almost white. Only 10 cm tall, with two to three narrow leaves, they are another carpeting type of bulb and will gradually form a colony.

- *Alba* is a white form.

## Siberian squill (*Scilla sibirica*)

These small bulbs have naturalized in my lawn of their own volition. Sometimes called blue bell, they are one of the earliest bulb types of spring, producing blue, down facing flowers in May above grassy 15 cm foliage. Given moderately favourable conditions, they soon colonize through reseeding.

- *Alba* is a white form.
- Spring beauty is darker blue selection, taller and more robust.
- *S. v. v. v.* is a more intense blue.

Sarah Williams is the author of the newly expanded and revised *Creating the Prairie Garden: Gardening Naturally: A Chemical-free Handbook for the Prairie*, and the *Saskatoon Forestry Farm Park & Zoo: A Photographer's History*. Sarah will be leading a garden tour to Great Britain in May 2016 and co-leading with Melissa Kline, a tour of France and Wales of Ireland in July 2016. Call Ruth (416) 778-2700 for more information.

This column is provided courtesy of the Saskatchewan Perennial Society (www.saskperennial.ca, saskperennial@yahoo.com). Check out our *Shade Board or Calendar for upcoming garden information sessions, workshops and tours*. Get it, Lyndee Perrier's *Saskatoon Perennials*.



Siberian squill

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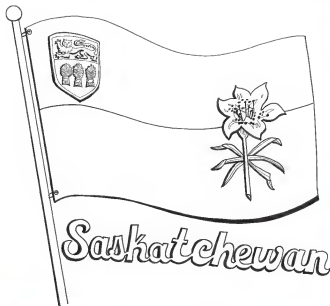
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# OUTSIDE THE LINES



## # Colouring contest

Each week, Stephanie McKay creates a timely illustration meant to please kids of all ages.

Children can colour the page, have a picture taken with the finished product and email it to [bradpa@thestarphone.com](mailto:bradpa@thestarphone.com). One winner will be chosen each week.



Last week's contest winner is Jessica Audent. Thanks to everyone who submitted entries.



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# FASHION

## #SASKATCHEWAN FASHION

### Couple's style is tried and true

By Ashley Martin

There are some things you never outgrow. For Austin Davis and Melanie Moffat, it's their sense of fashion, which haven't changed much since childhood.

Davis has been taking style risks since he was a theatre kid in high school. "I've got a miscreant. I was hippy about that," Moffat's signature style dates back to kindergarten when she began dressing extra early to compensate for the make-room out her mom had effected on her. "I topped my belly with draw pants because I was fighting against a boy haircut," said Moffat. "I felt like I really haven't grown out of belly dresses," which she sometimes combines with collar pieces.

There's some "Gracie 5 boy" style in the mix too, because Mills can get in the way of her work with the Regina Folk Festival. Jeans and Voloro harem's anecdotal for concert show and take-down.

Davis remains a risk taker, but he has evolved a "pale finish" style inspired by the old-world garments he admires. As a leader, Post-reporter harem's formal workwear with pieces from his usual wardrobe, an economical choice that channels Hunter S. Thompson.

"I have a lot of respect for somebody like [business editor] Bruce Johnson, who wears a tie and a suit jacket to work every day," said Davis. "I would love to be able to do that, but I can't afford to so I have to incorporate stuff that I have."

"You described your fashion sense as off the record as a joke once," Moffat countered him. "You wear clothes that will entertain. It might make people stop and go 'what's he wearing?' but you find fun in that."

As a couple: "We end up accidentally wearing a lot," said Moffat.

"Dresses, usually," said Davis.

"I think we're modelled more the longer we're dated," said Moffat. "I like bazaar mode. Austin always is trying new things and not really caring what people think. I get a little more adventurous."

"And I think I use you as a barometer. Like the most common question I'll ask you regarding clothes is, 'Is this too much?'" said Davis.

#### Melanie

- 1. JACKET: Faux leather from the West Edmonton Mall. "I probably have the most jackets for fall, but it's the smallest window you can wear a jacket."
- 2. DRESS: ModCloth
- 3. TIGHTS: Urban Outfitters
- 4. EARRINGS: Beutheiser online
- 5. RINGS: One was a gift, the other was from a Regina Folk Festival vendor
- 6. BOOTS: Second-hand from Quebec City

#### Austin

- 7. BURNERS: Purchased from Vancouver. "I normally wouldn't wear them with dress clothes, but today I felt like flexing."
- 8. BELT: \$20 from an Okla. flea market
- 9. SHIRT: A gift from Mel
- 10. SOLO TIE: A gift from Mel
- 11. BLAZER: Value Village
- 12. JEANS: Crooks and Castles from Old Soles. "I've bought four pairs of these jeans. They wear out and I buy a new pair."



# RECIPES

## # TALKING TURKEY

### Turn Thanksgiving into a truly special occasion

#### Bourbon Maple Bacon Stuffing

Prepared by chef Lisa Kirk

- > 1 1/2 lb (200 g) bacon, dried
- > 1 cup (130 ml) butter
- > 1 onion, dried
- > 2 celery stalks, dried
- > 1 garlic clove, minced
- > 1 sprig rosemary, chopped
- > 2 sprigs thyme, chopped
- > 1 large round loaf of dry white bread
- > 4 eggs
- > 1/2 cup (100 ml) bourbon
- > 1 cup (130 ml) chicken stock
- > 1 cup (250 ml) maple syrup

#### Instructions:

1. Preheat oven to 350 F (175 C). Lightly grease a 9 x 13 inch (23 x 33 x 3.5 cm) baking dish.
2. Place the bacon in a large sauté pan and cook over medium-high heat until evenly browned. Drain on paper towels, reserving the bacon fat in a bowl.
3. Using the same sauté pan, melt the butter over medium heat. Stir in the onions, celery and garlic. Cook until onions are soft and translucent. Stir in the reserved bacon, brown fat, rosemary and thyme. Place the bread cubes into a large mixing bowl adding the eggs and bacon-onion mixture and toss to mix evenly. Stir in the bourbon, chicken stock, and maple syrup using your hands to evenly mix the ingredients together. Spoon the stuffing mixture into the prepared baking dish and pat down slightly. Bake for 40-45 minutes or until a knife inserted into the center comes out clean.

#### Whole Smoked Turkey

Source: Grilling with House of Q by BBQ publisher Bruce Minks (Figure 1 Publishing, 2003)

- > 1 cup (250 ml) butter, salt
- > 1 cup (250 ml) lightly smoked brown sugar
- > 1/2 cup (120 ml) molasses (1/2 lb water, 1/2 lb molasses)
- > 4 to 6 cups (1 to 1.5 l) ice for roasting
- > 1 whole turkey (12 to 14 lbs (5 to 6 kg), rinsed)
- > 1 to 1 1/2 cups (250 ml, to 375 ml) butter, melted

- 1. Before you start, make sure your turkey

fits on one side of your grill with the fat closest. Some grills may not have the t-bone right at the width to cook the bird indirectly, and your turkey will not smoke properly if this is the case. 1 lb is large, deep cooking pot, stir together the salt, sugar and water until the crystals are completely dissolved. Add the ice.

3. Place the turkey breast side down into the pot or transfer everything to a braising pan. Refrigerate the turkey for at least 1 hour per pound of meat or a maximum of 24 to 36 hours. Be sure you keep the meat cold, which helps with the basting process and keeps your poultry safe from bacterial growth.

4. Remove your turkey from the brine, rinse thoroughly with water and pat it dry with paper towels.

5. Fill a foil packet with older maple or cherry wood chips. Prepare your grill for indirect cooking on medium heat. Place the foil packet on the heat under the grill grate, and place a drip pan under the grate on the cool side. Set the turkey on a large baking sheet.

6. Using a silicone brush, coat the outside of the bird with the melted butter. Even if the butter is warm, the bird is cold from the brine and the butter won't adhere to the bird — that's perfect! Place the turkey to the cool side of the grill, close the lid and allow the smoke to fill up the cooking chamber. Cook the turkey for 30 to 40 minutes and then rotate the bird and check to see if you need to replace the wood chips. Repeat this process for 3 to 5 hours total or until the internal temperature of the white meat is 165 F (74 C), and the leg meat is 175 F (79 C). The turkey should be a nice golden brown from the melted butter and the smoking process. Remove the bird from the grill and slice it to rest. Loosely covered with aluminum foil, for 30 to 45 minutes.

7. To carve up a whole bird, start by removing the legs. Using a sharp knife, cut the skin between the breast and leg, and then cut through the joint separating the thigh from the spine. Arrange the legs on a serving platter. Remove the wings by cutting them from the breast meat and add them to the platter. Lastly, remove the entire breast by sliding your knife under the rib cage. Once removed, cut the breast into slices and arrange them on the platter. Serve family style.

Serves 10 to 12

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# WINE WORLD

#VIOGNIER

## Search now over for the perfect viognier

By James Romanow

Okay folks, listen up because I have gone up the mountain and come back with treasure, the wine we all search for — a perfectly made viognier. The stuff is missing. I haven't had a viognier like this since about 1988. Maybe not even then.

Viognier if you haven't got around to it yet, is a grape grown originally in the Rhone that came down to a handful of fans by 1970. There were only maybe a quarter section of the grapes under cultivation. It was tried out around the world and although winemakers loved the stuff the public was unimpressed. Part of the problem was the wine winemakers and critics were drinking was new. The wine the public drank did not align with the pushover ones.

After a couple of years in the bottle the acids tended to roset out, leaving the wine a bit heavy after with a headstart out of aromas and flavors. This is still true to this day with the relatively delicate acidity of viognier, for as far as the background, leaner most viognier kind of fatty.

I've never drunk Gold Mountain wines until this week and I was blown away by the viognier. It was rated ahead of all other and did the balance in statistics making for an excellent, incredibly balanced wine. What's more,



according to a meta-survey of wine drinkers that is the best wine with barley they're over some scores.

The wine has great aromas of apricot and flowers, a nice delicate grip on the tongue due to the acidity, a lot of texture due to the oak, and a very long finish.

**Gold Mountain Winery Viognier 2013 \$18 www**

Next week's Golden Mountain is full as love with right here, some house place wine house chris. call. More on Twitter (jamesrom)

## Crossword/Sudoku answers

RISIN	PGC	ACHES
AMING	TRA	RHONE
PANTYRAID	CARVE	
ITT	SENT	BARRON
DIAZ	HOO	INOIGO
SEXES	WDE	BUT
BOSSMAN	ALLEE	
TRUTH	ORARE	
REHA	LAWYER	
CELL	NG	ROJAL
HELL	NG	ROMA
ELMORE	PEEM	YIN
ALMARI	NORSE	GOOS
JAMES	APR	SOUSA
SPANK	PEA	HOSTS

7	6	9	8	2	3	1	4	5
5	4	3	7	1	6	2	8	9
2	8	1	4	9	5	3	6	7
6	2	7	9	3	1	8	5	4
4	1	5	6	8	2	7	9	3
3	9	8	5	4	7	6	1	2
9	3	6	1	7	4	5	2	8
1	7	4	2	5	8	9	3	6
8	5	2	3	6	9	4	7	1



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## Nuts About Nature At Beaver Creek Conservation Area

It's ideal. My nemesis Chip, and I live at Beaver Creek Conservation Area. Visit my backyard with your family and friends and enjoy some time away from the city.



**Dear Chip,**  
What do deer eat once all the leaves are gone?

David

All animals have foods that they love to eat and leaves are an important part of a deer's diet. When leafy plants are no longer available, deer must look for other sources of food. Through late summer and fall deer eat as much as they can so they will be nice and fat when winter comes. Fall foods provide deer with the fat-storing calories needed for the winter season. From what I hear, this one bit of food for some humans expand the feeding season for wild. Autumn fruits, such as apples and crabapples, are a magnet for hungry deer as are agricultural crops that are still standing in the fields. Crops like corn and alfalfa are at the top of a deer's menu because of their sugar content. Therefore, deer just don't eat leaves because they are less desirable of things, low-nutrient fruits, grains, fungi like mushrooms, roots, and even some delicious garden vegetables you humans prefer. You might be surprised to learn that less than 25% of a male deer's diet comes from eating grass and sedges. Deer are able to process these hard-to-digest foods because they have stomachs with multiple chambers which help in digestion process.

Send your questions to me at the address below, then watch (blog) for the answers.

**Your pal Chip**  
Patterson-Lewis Animal Health  
35 Lonsdale Highway #210  
Patterson, Ontario K9A 6P6  
Email: [meewasin@meewasin.com](mailto:meewasin@meewasin.com)



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## FALL FASHION EVENTS

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THURSDAY  
OCTOBER 8

NOON — 1 PM

MANO'S ON 8TH STREET

The StarPhoenix invites you to attend our travelling lunchtime fashion show on Thursday, October 8 at Mano's Restaurant on Eighth Street. See the latest fall fashions from Saskatoon's leading retailers. Admission is free! Guests will also receive an entry form to win a dazzling jewellery ensemble from Canadian luxury jewellery brand Hilberg & Berk, valued at \$840.

*Featured by:*

Anthony's Fashion  
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Hilberg & Berk



Photo: StarPhoenix Models  
by StarModelling

OCTOBER 3 - 31

Update your look for fall by shopping **FASHION CHRONICLE'S** Wardrobe Event! With a minimum purchase of \$500, you can spread your payments over six months, on approved credit. Take your new wardrobe home and enjoy!

OCTOBER 3 - 31

**VISIONS SALON AND SPA** celebrates the launch of its new Curlz product line, including Curlz finishing spray and firm styling mousse. Purchase any Curlz product and receive a 2 oz. Curlz hairspray or mousse free! Save 50% on Jump mousse with the purchase of a Push styling powder. Purchase Trinty protein cream and save 50% on any men's regular size item.

OCTOBER 10

**ANTHONY'S FASHION** is no longer just for men! The iconic menswear store has doubled in size, adding exciting fashion collections for women. You're invited to the Grand Opening festivities starting October 10.

OCTOBER 16

Enjoy an evening of glitz and glamour at the **SASKATOON HUB CITY OPTIMIST CLUB'S** Autumn Gala taking place Friday, October 16 at TCU Place. Walk down the red carpet, escorted by a Saskatoon Fire Fighter, followed by dinner, a fashion show, silent auction, great shopping and prizes.

OCTOBER 23

The **BREAST CANCER SOCIETY OF CANADA** will host its 18th annual Dress For The Cause event on Friday, October 23. Local businesses, organizations and clubs are asked to host pink-themed events on this day to raise money for breast cancer research in Canada. To register your team, visit [www.dressforthecause.ca](http://www.dressforthecause.ca).

OCTOBER 24

**KLASSIQUE DESIGNS** unveils its exciting new location in Scott's Centre, fronting Second Avenue. With expanded space and buzzworthy display windows, there's more to love at Klassique than ever before. Join the Grand Opening party on Saturday, October 24.

SAVE THE DATE!

NOVEMBER  
IS ALSO AN  
EXCITING  
MONTH FOR  
FASHION IN  
SASKATOON!  
WATCH FOR

- Grand opening celebrations at the new location of **SANDROCK IN THE CITY**, just off Broadway on Main Street.
- On Friday, November 6, Dutch Growers Garden Centre presents its 9th annual **CHOICELACURE 2015 GALA**. Since 2007, the event has raised more than \$18 million to fund equipment used to provide care for patients of the Saskatoon Cancer Centre.
- Regina's famed jewellery designer Rachel Melke, founder of **MELKE & BERK**, opens the doors to her first-ever store in Saskatoon, located on the second level of Midtown Plaza, above Victoria's Secret. Join the grand opening festivities on Saturday November 28.
- The **POSITIVELY RED GALA** is an exciting evening of great food, live music, entertainment and fashion taking place Monday, November 23 at TCU Place, to raise money for AIDS Saskatoon.